

THE JOYS OF GEWÜRZTRAMINER

| guh . verts . tra . meener |

Gewürztraminer is a cool climate grape. Its roots are in the Alto Adige region of Northern Italy, but it is best known today as an Alsatian specialty.

Gewürztraminer is probably the world's most distinctive white table wine. The prefix, "Gewürz" is the German word for "spicy." Whether made in a sweet or dry style (we always make it dry at Bethel Heights), it is one of the most pungent wine varieties, easy for even the beginning taster to recognize by its heady, aromatic scent - a flamboyant, exotic bouquet of lychees, cinnamon, cloves, and rose petals.

For some wine drinkers, Gewürztraminer's prominent spicy flavors can be too extreme. Others would say the joy of Gewürztraminer all depends on the food you pair with it. One of the premier grapes of Alsace, it is much appreciated with the unabashedly flavorful gastronomic specialties of the region, such as *choucroute garnie*, onion tarts, and *foie gras*.

THE 2012 VINTAGE throughout the Northwest was a welcome contrast to 2010 and 2011, when we were firmly in the grip of the unusually cool climatic conditions of an extended La Niña. Although 2012 began slowly, with a late bud-break and a cool spring, by late June the momentum shifted and for the rest of the season we enjoyed endless sunny days with warm temperatures and perfect ripening conditions.

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2012 GEWÜRZTRAMINER

OAK RIDGE VINEYARD

Harvest date: October 18, 2012

Grapes at harvest: Brix 23.7, pH 3.37, TA 5.8 gr/liter

Finished wine: Alcohol 14.1%, pH 3.5, TA 5.2 gr/liter

Residual Sugar: 0.8 %

46 Cases produced, bottled May 24, 2013

Suggested retail \$18

OAK RIDGE VINEYARD is located in the Columbia Gorge appellation on the Eastern Slopes of the White Salmon Valley. This non-irrigated, certified organic vineyard was planted in 1984, and we have been lucky enough to purchase the fruit from one acre of these original Gewürztraminer vines from our friends Thomas and Marlene Woodward since 2010. This is the only wine we make from fruit grown outside of Oregon.

VINIFICATION: The fruit was whole cluster pressed at low pressure for 3 hours and the juice was settled for 72 hours. The juice was then fermented cool in neutral 500 liter barrels. The wine was racked in early April, cross-flow filtered, and bottled without malolactic fermentation to preserve acidity.

TASTING NOTES: Exotic aromas of lychee and breadfruit translate onto a lush entry on the palate, at once sweet and expansive but also knit together by a briny acidity tracing the wine to a long, citrus laden finish.